



Your “*forever*”
begins today

Choose an unforgettable
venue for your special day



Our message

At InterContinental Sofia, we understand that even the smallest detail matters on the most important day of your life. Our team of professionals will be by your side every step of the way. From organizing your wedding celebration - including selecting the perfect venue - to crafting a menu that will delight your guests, and arranging entertainment that will create unforgettable memories. Trust in our years of experience, passion, and dedication. Celebrate your dream wedding at InterContinental Sofia - because special stories begin in special places.

Sincerely yours,

Violeta Milusheva
Director of Marketing and Sales





Photo credit:
Sonya La Mar Photography

The venue

InterContinental Sofia, recognized with a “Michelin Key” from the renowned global hotel guide, is synonymous with luxury, comfort, and refined service. The hotel is a multiple-time winner of the “Bulgaria’s Leading Hotel” award by the World Travel Awards. Located in the historic heart of the city, InterContinental Sofia offers breathtaking views of Narodno Sabranie Square and Alexander Nevsky Cathedral - a location favored by newlyweds for unforgettable photoshoots.

Our unique location is situated in close proximity to a variety of ceremonial halls and churches, providing access to some of the capital's most iconic cultural, historical, and natural landmarks.

Our team will help you select the most suitable space. We will also be happy to assist you in choosing a photographer, DJ, and decorations to make your celebration truly special.

Rooms and suites

Our 194 elegantly designed rooms and suites, equipped with modern amenities, are the perfect choice for accommodating your guests as well as for your first night as a married couple. Immerse yourself in an atmosphere of luxury and sophistication, where every detail is designed for your comfort. Newlyweds can enjoy apartments with terraces offering stunning panoramic views of Sofia's historic center. For a truly unique experience, you can also choose our 235 sq.m. Presidential Suite, which has hosted world-renowned stars such as Selena Gomez, Enrique Iglesias, Ed Sheeran, Plácido Domingo, and many more.

Treat yourself and your loved ones to an unforgettable experience at InterContinental Sofia!





Ballroom

Our iconic Ballroom is a preferred choice for wedding celebrations, offering a capacity of up to 130 guests, an elegant interior, and natural light. Whether you dream of a classic wedding with a traditional setup or a modern celebration with a unique style, our team will ensure that every detail is crafted to absolute perfection.



The perfect background for your wedding photos



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Sonya La Mar Photography

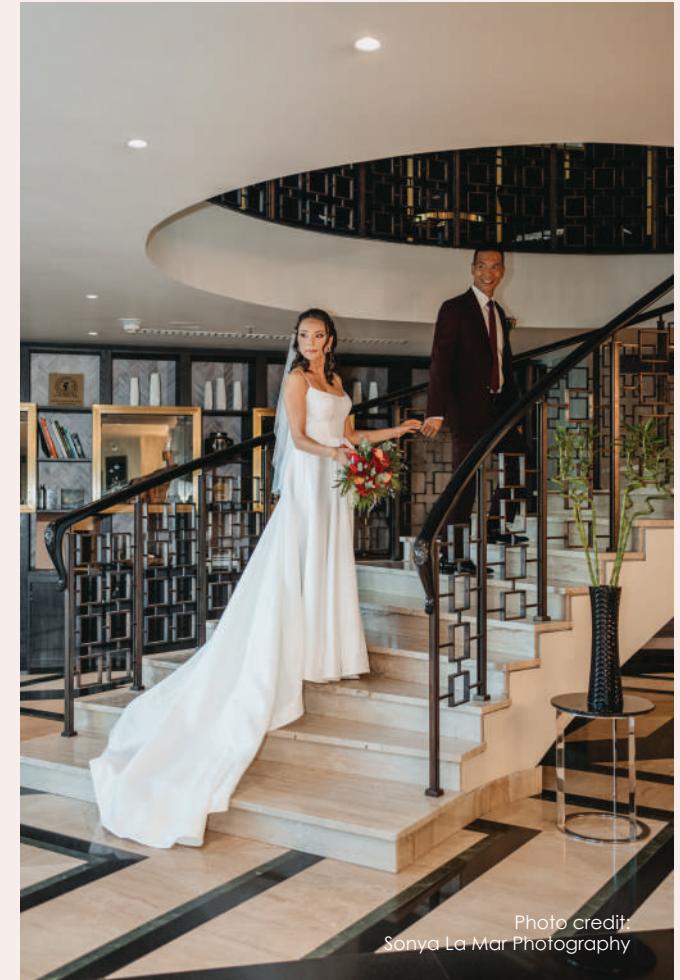


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Wedding Package 1

Four-Course Menu: Includes a choice of salad, appetizer, main course, and cake

79.00 € | 154.51 BGN

INCLUDED IN THE PACKAGE

Traditional wedding bread

Menu tasting for the newlyweds

Menu adaptation for special dietary requirements

A bottle of sparkling wine for the first wedding toast

Unlimited mineral water and soft drinks
from our selection

Dance floor and white chair covers

Special rates for group accommodations
(over 10 rooms)

Complimentary accommodation for
the newlyweds in a luxury suite
(for weddings with over 80 guests)

PACKAGE OPTIONS:

Welcome Cocktail, includes a glass of sparkling wine and 2 pcs. canapés

13.00 € | 25.43 BGN per guest

Beverage Package: includes unlimited hot beverages, beer, and wine during dinner, for up to 5 hours

22.00 € | 43.02 BGN per guest

Venue Extension fee from midnight to 3:00 am

300.00 € | 586.74 BGN per hour

Corkage fee for bringing alcohol
(outside of the offered beverage package)
10.00 € | 19.55 BGN per guest

HIRING ASSISTANCE FOR:

DJ

Photographer and videographer

Decoration with flowers

***The cake included in the package can be chosen from the "100 Grama Sladki" confectionery. If you prefer to bring your own cake (with a valid certificate), the package price will be adjusted accordingly.**

Wedding Package 2

Five-Course Menu: Includes a choice of salad, appetizer, main course, second course, and cake

89.00 € | 174.07 BGN

INCLUDED IN THE PACKAGE

Traditional wedding bread

Menu tasting for the newlyweds

Menu adaptation for special dietary requirements

A bottle of sparkling wine for the first wedding toast

Unlimited mineral water and soft drinks
from our selection

Dance floor and white chair covers

Special rates for group accommodations
(over 10 rooms)

Complimentary accommodation for
the newlyweds in a luxury suite
(for weddings with over 80 guests)

PACKAGE OPTIONS:

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HIRING ASSISTANCE FOR:

DJ

Photographer and videographer

Decoration with flowers

***The cake included in the package can be chosen from the "100 Grama Sladki" confectionery. If you prefer to bring your own cake (with a valid certificate), the package price will be adjusted accordingly.**

Salads

BURRATA

avocado mousse, roasted peppers, colorful cherry tomatoes, micro salad mix, pesto

PROSCIUTTO

micro salad mix, melon, ricotta, fresh blueberries, pistachio, balsamic reduction

BULGARIAN HERITAGE

pink tomatoes, marinated roasted peppers, sheep cheese from local farm, katuk, caramelized red onion

PRAWNS

tiger prawns, mixed leaves, asparagus, fennel, cucumber, edamame, citrus dressing

BEETROOT

beetroot, buffalo mozzarella, mixed leaves, hazelnuts, quail eggs, port vinaigrette

Starters

OCTOPUS

slow cooked octopus, chicory, lemon gel, tarama, marinated radish, nori powder

DUCK

pressing of confit duck & foie gras, glazed fig, spiced plum purée, toasted brioche, pistachio

TUNA

tuna tataki, sautéed shrimps, wasabi mayo, tarama, wakame

GOAT CHEESE

honey & thyme scented goats cheese mousse, beetroots, apple purée, candied walnuts, pea shoots

ARRANCINI

mozzarella arancini, tomato velouté, grilled artichoke, parmesan

Main courses

BEEF

roast fillet of beef, dauphinoise potatoes, fricassee of wild mushrooms, glazed carrot, caramelized shallot, red wine sauce

CHICKEN

corn fed chicken fillet, truffle potato mousse, asparagus, ratatouille, rosemary jus

LAMB

rack of lamb, eggplant relish, wilted spinach, fine beans, carrot purée, minted lamb jus

PORK

tenderloin of pork, braised belly, thyme
roasted fondant potato, tender stem broccoli, butternut squash, and sage sauce

SEA BASS

roasted fillet of sea bass, fava, broccolini, confit tomatoes, mange tout, dill cream sauce

SCRIGNI

scrigni with Buratta, tomato butter sauce, asparagus, olives crumb and parmesan

GNOCCHI

basil gnocchi, fricassee of wild mushrooms, tomato, rocket, toasted pine nuts



*Second course for
5-course menu:*

BULGARIAN CHEESE PLATTER
grapes, apple chutney, crackers

MEAT PLATTER
selection of locally sourced dried
Bulgarian meats and pickles

*Selection of canapés -
Welcome Cocktail*

13.00 € | 25.43 BGN per guest

CROSTINI
with prosciutto, artichoke and parmesan

SKEWER
with salami Napoli, mozzarella and cherry tomato

BRUSCHETTA
with prawn, asparagus and herb mayo

TARTLET
with tarama, octopus, wakame and grapefruit

RYE BREAD
with smoked salmon, cream cheese, capers and radish

CROSTINI
with courgette, goat cheese and pesto

POLENTA
with melitzano, sun-dried tomato,
pumkin seeds and olive

***Includes a glass of sparkling wine and 2 pcs. canapés**

Kids menu

SALAD

small Shopska salad without onion
8.00 € | 15.65 BGN

MAIN COURSE: OPTION 1

mini homemade beef burgers, fries,
corn on the cob, ketchup
13.00 € | 25.42 BGN

MAIN COURSE: OPTION 2

roasted chicken fillet, potato mousse,
steamed vegetables with butter
16.00 € | 31.29 BGN

Vegetarian menu

42.00 € | 82.14 BGN

SALAD: BULGARIAN HERITAGE

pink tomatoes, marinated roasted peppers,
sheep cheese from local farm, katuk,
caramelized red onion

STARTER: ARRANCINI

mozzarella arancini, tomato velouté,
grilled artichoke, parmesan

MAIN COURSE: GNOCCHI

basil gnocchi, fricassee of wild mushrooms,
tomato, rocket, toasted pine nuts

**A vegan menu can be prepared upon request.*

Floret Restaurant and Bar



Floret Restaurant and Bar is an excellent choice for special occasions, where delicious food and five-star service impress even the most sophisticated guests. The restaurant has a maximum capacity of 50 people.

ADOR Restaurant



Photo credit:
Sonya La Mar Photography

ADOR Restaurant offers exceptional cuisine and service, as well as a wonderful opportunity to host an outdoor wedding ceremony on its summer terrace, which offers a stunning view of the city's heart. The restaurant has a capacity of 80 to 110 guests.

***Please note that each restaurant offers different terms and a specially tailored menu recommended by the head chef.**




MICHELIN
2025

Make your ***“forever”***
unforgettable

We look forward to welcoming you!

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